



# IS EG HALAL GLOBAL

IS EG Halal Global: 125 River Road, Suite 301 - Edgewater NJ 07020  
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## IS EG HALAL AUDIT FORM

### Establishment Information

Establishment Name:

Establishment Number:

Country:

Audit Date:

Audit Time:

### Product types:(Check If applicable)

- ☐ Beef Offal (Liver-Kidney-Heart)
- ☐ Beef Meat
- ☐ Beef Fat
- ☐ Veal
- ☐ Lamb/Mutton
- ☐ Casings
- ☐ Poultry
- ☐ Others

Please Indicate:

### Documents and Data

#### General Information:

1-When was the establishment created?	Date: <input type="text"/>
2-What are the latest developments, improvements, and modifications of the establishment?	a) <input type="text"/> b) <input type="text"/> c) <input type="text"/>
3- Is there any change that affects the Halal Policy?	Yes <input type="checkbox"/> No <input type="checkbox"/> Description: <input type="text"/>
a) Establishment Management	a) Yes <input type="checkbox"/> No <input type="checkbox"/> Description: <input type="text"/>
b) Halal Assurance System (SOPs, documents, personnel, etc.)	b) Yes <input type="checkbox"/> No <input type="checkbox"/> Description: <input type="text"/>
c) Establishment Location	c) Yes <input type="checkbox"/> No <input type="checkbox"/> Description: <input type="text"/>

4-Has the establishment been previously audited by any Arab, Muslim, or foreign country?	Yes <input type="checkbox"/> No <input type="checkbox"/>
5-If yes, list them.	Countries: <input type="text"/>
6-Has the establishment exported to any of these countries?	Yes <input type="checkbox"/> No <input type="checkbox"/>
7-If yes, list them.	Countries: <input type="text"/>
8-What are the current exporting countries you affiliate with?	Countries: <input type="text"/>
9-Has Egypt previously audited the establishment?	Yes <input type="checkbox"/> No <input type="checkbox"/>
10-If yes, provide the date.	Date: <input type="text"/>
11-Has the establishment previously exported to Egypt?	Yes <input type="checkbox"/> No <input type="checkbox"/>
12-If yes, provide the date.	Date: <input type="text"/>
13-What are the present export percentages to external and internal markets?	External Market <input type="text"/> %. Internal Market <input type="text"/> %.
<b>Slaughtering and Processing</b>	
14- What are the establishment's slaughtered animal species?	<b>Types of Slaughtered Species:</b> <input type="text"/>
15- What are the ritual slaughters at the slaughterhouse?	<input type="checkbox"/> Halal <input type="checkbox"/> Others Name: <input type="text"/>
16- When was the last time of ritual slaughter?	<b>Date of last ritual slaughter:</b> <input type="text"/>
17- Is there any method of Stunning (Loss of Consciousness/Dizziness/Fainting) of animals?	Yes <input type="checkbox"/> No <input type="checkbox"/>
18- If yes, <b>provide details.</b>	Details: <input type="text"/>
19- How many cameras are at the stunning and slaughtering areas?	<b>Total number of cameras:</b> <input type="text"/> <b>Attach clear photos</b>
20- Does the facility employ mechanical slaughtering methods in its operations for poultry?	Yes <input type="checkbox"/> No <input type="checkbox"/>

21- Will the Halal slaughtering procedure be carried out using mechanical methods and/or manually by hand?	<input type="checkbox"/> Mechanical methods <input type="checkbox"/> Manually
22- If mechanical slaughtering is utilized, what specific procedures are in place to ensure it aligns with Halal requirements?	Clarify: <input type="text"/>
<b>Certification and Compliance</b>	
23-Has the establishment been previously Halal certified?	Yes <input type="checkbox"/> No <input type="checkbox"/> -If yes, attach herewith the Halal Certification
24- Is the establishment ready to use exclusive chillers and freezer rooms for Halal production?	Yes <input type="checkbox"/> No <input type="checkbox"/>
25- If no, explain how Halal and Non-Halal products will be separated.	Clarify: <input type="text"/>
26- How has the establishment resolved the challenges of Halal production?	Clarify: <input type="text"/>
27- What are the corrective actions taken regarding the latest Halal non-conformities?	a) <input type="text"/> b) <input type="text"/>
28- Which Halal standard is desired to be certified with?	GSO 2055-1/2015, ES 4249/2014 <input type="checkbox"/> JAKIM <input type="checkbox"/> GSO 993/2015, ES7729/2014 <input type="checkbox"/> OIC-SMIIC 1 <input type="checkbox"/> Other: <input type="checkbox"/>
<b>Attachments to be submitted with form</b>	
29- <u>Please check applicable criteria and attach herewith the following:</u> <input type="checkbox"/> 1) Halal Complaint Sheet <input type="checkbox"/> 2) Halal Customer Satisfaction Survey <input type="checkbox"/> 3) Newest Feedback of Halal Concerned Entities <input type="checkbox"/> 4) Qualification of Halal Responsible Manager <input type="checkbox"/> 5) Halal training certificate(s) of slaughtermen and staff <input type="checkbox"/> 6) Halal Policy Statement <input type="checkbox"/> 7) Last Internal Audit Report <input type="checkbox"/> 8) Halal Risk Report	

Authorized Representative Signature			
<b>Name</b>	<input type="text"/>	<b>Position</b>	<input type="text"/>
<b>Signature</b>	<input type="text"/>	<b>Date</b>	<input type="text"/>
<b>Stamp</b>	<input type="text"/>		